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Save Those Jars for Home Canning

Broadcast by Ruth Van Deman, Bureau of Human Nutrition and Home Economics, and Wallace Kadderly, Radio Service, in the Department of Agriculture's portion of the National Farm and Home Hour, Thursday, May 20, 1943, over stations associated with the Blue Network.

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WALLACE KADDERLY: Now Ruth Van Deman with that information she promised us on glass jars for home canning---1943 models.

RUTH VAN DEMAN: Wallace, this takes in more than the 1943 models. This is a call to round up all glass jars ... new and old ... Every glass jar in cellar, attic, or cupboard, that can do a job for home canning this summer.

KADDERLY: Does that take in commercial jars ... for instance, jars that came into the house filled with peanut butter, mayonnaise, and so on?

VAN DEMAN: Yes, every one that can be fitted with a regular home-canning top to make an air-tight seal. As you know, the air-tight seal is all-important in canning. Unless home-canned food has an air-tight seal it will spoil in a jiffy.

The 1943 Victory food preservation program is going to take billions of glass jars...something over 5 billion.

KADDERLY: Five billion! ... You really mean that - five billion?

VAN DEMAN: Yes, Take new jars alone. Manufacturers this year are planning to make over half a billion. But this means we need to hunt up and use all the old ones in order to have enough to do the whole canning job.

KADDERLY: Well, Ruth, how are we going to tell which of the commercial jars can be used for home canning?

VAN DEMAN: That is the question. You're right. And the best answer I know is in this leaflet that we've just published in the Bureau of Human Nutrition and Home Economics. You see it has pictures of the types of jars and caps to fit them. .... Up at the top of the page you see is the standard Mason jar with a screw cap.

KADDERLY: Haven't I heard there are new kinds of screw caps this year? .... Something to take the place of the porcelain-lined zinc cap, now that war needs are taking all the zinc supply?

VAN DEMAN: Yes, there are three kinds of new wartime jar tops ... all using less metal and less rubber than the old-style screw-on with a shoulder rubber. They've pictured them as A, B, and C. They'll fit any jar with a standard Mason-size opening and a deep screw-thread band.

And I can see by the glint in your eye, Wallace, that your next question is ....

KADDERLY: What is a standard Mason-size opening?

VAN DEMAN: I knew it. Would it help if I told you 2-5/8 inches in diameter, or 70 millimeters?

KADDERLY: 2-5/8 inches, .... 70 millimeters.

VAN DEMAN: Don't look so worried. You don't have to remember that. There's a picture of it ... drawn actual size. You could use that as a pattern in sorting your jars. Or you could take an old zinc lid from a Mason jar, and screw it on one after another. The cap fits ... the cap doesn't fit.

KADDERLY: Now we're getting somewhere. .... And let me get this straight. Suppose I sorted out the jars with this standard Mason-size opening. Then could I go out and buy new tops to fit?

VAN DEMAN: You could. The manufacturers are making over 2-1/2 billion extra tops to go with old jars. But you'll have to watch this. Some of the jars that came filled with commercial products have a shallow screw thread, even though the opening is the standard Mason size. If you've saved the original screw-on tops, you can use those jars again with a new metal disc with a flowed-on rubber gasket.

KADDERLY: Well, I expect all this seems more complicated than it is ... when you "come to grips" with the jars themselves.

VAN DEMAN: Very much so. Thousands of women re-used commercial jars last summer in their canning and made a go of it. And more can do it this year if they have a few facts to guide them.

We haven't mentioned the commercial jars with smaller openings ... "63's" as they're called. You'll find a picture of them on the other side of that page.

KADDERLY: This one here you mean?

VAN DEMAN: Yes. That one with the two-piece top. New discs for them are sold in the grocery stores ... the same place you buy the coffee or other foods packed in those "63" jars. To go with these discs you have to have the metal screw band that came with this jar, or one precisely like it.

KADDERLY: Ruth, is this new leaflet on glass jars for 1943 home canning available to our Farm and Home Hour friends?

VAN DEMAN: Yes, indeed. Free to all requesters. Just address a post card to Home Economics, U. S. Department of Agriculture, Washington, D. C. Ask for glass jar leaflet. And our mail room will handle the requests as fast as ever they can.

KADDERLY: I'll repeat that. For the leaflet on glass jars, send a post card to Home Economics, U. S. Department of Agriculture, Washington, D. C.

